

GRAN FEUDO

Designation of Origin

Navarra

Vintage

2018

Ageing

Young wine.

Type of bottle

Rhine art white colour of 75 cl.

Varietals

Garnacha (38%), Tempranillo (30%), Merlot (21%), Cabernet Sauvignon (11%).

Winemaking

After 6 to 12 hours of maceration, the must is separated from the skins by gravity and then, fermented in stainless steel tanks at temperature controlled.



“ An outstanding success in the world of fruity rosé wines when launched and still a leader in its category after more than 30 years. ”

Javier Garbayo. Winemaker.

Tasting notes

Strawberry colour, lively and bright. Intense, expressive, aroma of strawberry with citrus hints. In the mouth it is fresh with balanced acidity. Long finish with a strawberry aftertaste.

Analysis

ABV: 13.35 % by Vol.
Free SO₂: 30 mg/l.
Total SO₂: 88 mg/l.
Total acidity: 3.61 g/l (s.a).
Volatile acidity: 0.31 g/l (a.a.).
Residual sugar: 0.9 g/l.

*Contains sulphites.